

Our own craft beer VIERTEL BIER - la birra del quartiere is brewed in artisan tradition in our Braubasis in Schabs since 2021.

Our standard range of 8 beers is complemented by exciting seasonal beers.

VIERTEL - wich means quarter, stands for the attitude to life, for the beautiful things in life that happen just around the corner. In a quarter. Different worlds of life find their home - they meet, exchange, enrich an connect. Everyone is welcome in the colorful, lively diversity of the VIERTEL.



BIO HELLES

A malt-accentuated, bottom-fermented classic lager with subtle hop freshness and hints of grain and bread.



BIO WEIZEN

A wheat beer brewed in the Bavarian style, it convinces with aromas of bananas and cloves.



ALMA

Very fresh, fruity, hop-accentuated Pale Ale with notes of citrus fruits. Only grain from South Tyrol is used as the basis.



AMBRIS

Amber-coloured, malty lager with light roasted aromas and balanced fruit note from the hops.



ALTO ALE

Fruity India Pale Ale with a malty body and pleasant bitterness. The intense aromas of citrus and tropical fruits are striking.

Beer pairing made easy.
Follow the colorful triangles!




**VIERTEL
BIER**



La birra del quartiere

STARTERS


SCHLACHTI'S BURGERS

AG **Beef tartare** 
 M
 Local beef / cucumbers / olive oil / farmhouse butter / kamut toast / tartar sauce


90 g 20,70 €
 130 g 23,70 €

HG **Puglian tomato salad with burrata**  
 O
 Mixed cherry tomatoes / fresh tomatoes / basil / red onion / Taggiasca olives
 aged balsamic vinegar / olive powder / garlic croutons / gremolata


16,70 €

AC **Carbonara originale** 
 G
 Spaghetti Felicetti / dry-aged Roman guanciale D.O.P. / aged pecorino D.O.P.
 egg yolk / coarsely ground black pepper

17,90 €


BD **Sardinian fregola Mailland style** 
 O
 G L Sardinian fregola / Iranian saffron / balsamic glaze / shrimp ragout
 root vegetables / chimichurri / sour cream / purple potato chips

19,50 €

AC **Schlachthof Burger – Alpin Beef (Wagyucross Breed) 100% local** 
 GN
 O Organic burger bun / local beef / lettuce / fresh tomato
 pickled red onion / cocktail sauce



18,90 €



AC **Pulled Beef Burger – Alpin Beef (Wagyucross Breed) 100% local** 
 GN
 O Organic burger bun / pulled alpine beef / red cabbage
 white cabbage / red onion / BBQ sauce / cheddar sauce

18,90 €



A **Quinoa Burger**  
 Organic burger bun / quinoa patty / guacamole / tomatoes / chickpeas

17,90 €

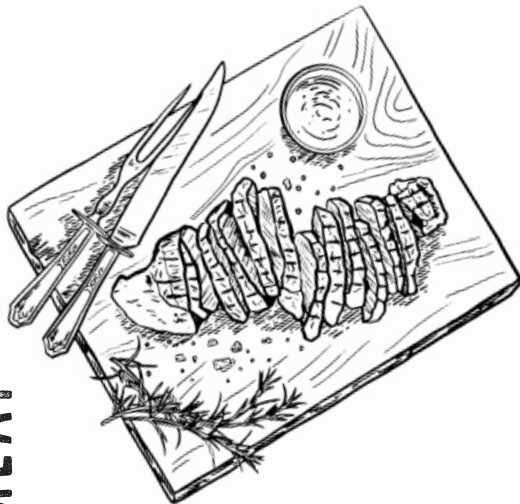
Very hungry? Order your burger as a menu! + 2,00 €
 with salad, potato wedges or sweet potato fries and a sauce of your choice
 or double meat +5.00 € / speck, regular cheese or cheddar +1.50 € / extra sauce +1.50 €

Extra sauces + 1,80 €
 garlic mayo / BBQ sauce / cocktail sauce / homemade spicy sauce / garlic wasabi aioli

Truffle mayo / homemade burger sauce / guacamole + 2,30 €

DRY AGED VEGAN

DRY AGED MEAT



Origin of the meat

South Tyrol / Ireland / Poland / USA / New Zealand




Dry aging process

min. 15 up to max. 35 days

Good meat takes time

Preparation time: 15–35 min

Our brewer Kilian recommends:

-  Bio Helles Zwickl Lager
-  Quattro Vierkorn Weisse
-  Ambris Amber Lager

Rib-Eye (400 g) for 1 person (15-20 min.)
with sides

45,50 €

Club steak (800 g) for 1 person (15-25 min.)
with sides

70,50 €

T-Bone Steak (1000g-1200g) for 2 persons (20-30 min.)
with sides

98,50 €

* want more meat?

CE
FN

NEW IN: Dry Aged Tempeh in panko tempura 

19,50 €

Wok vegetables / miso broth / sesame / kimchi / soy sauce / peanuts
teriyaki mayo / avocado cream / black pepper soy sauce

BC

+ king prawns in panko tempura

5,50 €

Our sides

seasonal vegetables / mixed organic salad / potato wedges or
sweet potato fries / fleur de sel / guacamole / spicy sauce / herb jus

Cover charge €1.50 per person in the evening.

ALLERGENS

- A Gluten
- B Crustaceans
- C Eggs
- D Fish
- E Peanuts
- F Soya
- G Milk
- H Nuts
- L Celery
- M Mustard
- N Sesame
- O Sulphur dioxide, sulphites
- P Lupins
- R Molluscs

- Ⓥ Vegetarian
- Ⓦ Vegan



DESSERT

- AC **Chocolate brownie** 11,90 €
Vanilla–Manjari parfait / salted caramel / strawberry ice cream
Butter biscuit crumble / blueberries

- CG **Caramelized vanilla cream** 10,90 €
Passion fruit / yuzu / raspberry gel / mixed berries / chocolate shards

- G **Affogato** 4,60 €
Organic Caroma coffee / vanilla ice cream

- G **Ice cream** one scoop 2,50 €
Vanilla / chocolate / strawberry / nut / raspberry / lemon